



Queen Elizabeth 2

PUBLIC HEALTH INSPECTION
NEW YORK 20th June 2002

STATEMENT OF CORRECTIVE ACTION

No./Ref	Comment
<u>LIDO PANTRY</u>	
1 – (20)	The interior of the new ice bin contained some corrosion. Action cleaned and finished
<u>LIDO PANTRY</u>	
2 – (21)	The interior cabinets of the fryers were not easily cleanable. Action On going maintenance
<u>LIDO PANTRY</u>	
3 – (27)	The interior cabinets of the fryers were soiled with grease residue. Action Cabinets cleaned and staff re-instructed in cleaning processes
<u>PAVILION PANTRY</u>	
4 – (21)	The interiors of the grills were not easily cleanable. Action- On going maintenance.
<u>BARS GENERAL</u>	
5 – (20)	Trays were used for covers for the drink ice bins. Action - Staff re-instructed, on procedures to be followed.
6 – (33)	The Deck covering was in poor repair. Action On going maintenance, 1 area completed
<u>YACHT CLUB</u>	
7 – (20)	The upper interior surface of the ice bin was corroded. Action Cleaned and treated, machine to be replaced

<u>FOOD SERVICE GENERAL</u>	
8 – (21)	The non-food contact surfaces of equipment were difficult to clean due to gaps, open seams. The fryer cabinets. Action On going Maintenance
<u>FOOD SERVICE GENERAL</u>	
9 – (20)	The food contact surfaces of equipment were difficult to clean due to gaps, open seams. Exposed coils/fins. Action Ongoing maintenance
<u>FOOD SERVICE GENERAL</u>	
10 – (33)	The decks were difficult to clean due to damaged/missing tiles, recessed grout, and damaged floor covering. The bulkhead-deck juncture was not coved in numerous. The Bulkheads, and deckheads were difficult to clean due to loose profile strips, holes, exposed piping and wiring and other features. Action Ongoing Maintenance
<u>FOOD SERVICE GENERAL</u>	
11 – (34)	The sink wasteline funnels were too small to catch the wastewater from the sinks in a few locations. Action Wastelines have been extended
<u>CARONIA COLD LARDER</u>	
12 – (27)	The corners of the hood were soiled. Action Hood cleaned and Staff re-instructed
<u>FOOD SERVICE GENERAL</u>	
13 – (16)	The time control plan was a sample plan and not specific for the areas of this vessel and the foods served. Action: Area specific time control plans have been customized to the particular locations and foods served.
<u>CARONIA COLD LARDER</u>	
14 – (20)	The inside of the oven was corroded. Action – On going maintenance, replacement in due course.
<u>SOUP STATION</u>	
15 – (33)	The scuppers were slightly corroded. The deck tiles were damaged. Recessed grout was noted in this area. Action On going maintenance.
<u>SOUP STATION</u>	
16 – (34)	Leaks were noted at the elbows and valves of the steam kettles. Action Pipes have been fixed/replaced
<u>ICE MACHINE</u>	
17 – (33)	The locker by fire hydrant Q.5 was soiled. Action Locker has been cleaned
<u>ICE MACHINE LINE</u>	
18 – (38)	A cleaning brush and dust pan was stored in the locker by the fire hydrant Q.5. This locker is not finished. Action Articles have been removed and staff instructed not to store anything in this locker

<u>ROOM SERVICE</u>	
19 – (21)	The fryer cabinet had rough finish and was difficult to clean. Action – On going maintenance.
<u>CARONIA HOT GALLEY</u>	
20 – (20)	The tilt skillets were difficult to clean due to rough solder application and corrosion. Action To be replaced, replacements on order
<u>CARONIA HOT GALLEY</u>	
21 – (16)	Cooked mushrooms were tested at 55°F and the potato pancakes were tested at 49°F in the reach-in refrigeration unit. These items had been cooked in the A.M. The cooling process was not being monitored. Action – Training of cooling procedures and monitoring of process instituted.
<u>CARONIA HOT GALLEY</u>	
22 – (21)	The door seal was loose. The hot cabinet gasket was split at the corners. Action Gasket changed
<u>FOOD SERVICE GENERAL</u>	
23 – (21)	Oven thermometers were noted in the hot cold cabinets. The lowest temperature on the thermometer was 200°F and these units were set a lower temperature. Action Hot holding thermometers are being sourced/ordered
<u>PRINCESS GRILL</u>	
24 – (21)	The hot plate drip pan housing was severely corroded. Action To be replaced, being sourced
<u>PRINCESS GALLEY</u>	
25 – (33)	The tiles were damaged and the grout was recessed. Excess water was noted in the damaged areas of the deck. A slight sour odour was noted in this area. Action Ongoing Maintenance
<u>PRINCESS GRILL</u>	
26 – (16)	Cooked broccoli was tested at 54°F in the refrigeration unit. This item was cooked in the A.M. and the cooling process was not being monitored. Action – Training of cooling procedures and monitoring of processes instituted
<u>PRINCESS GRILL</u>	
27 – (26)	A few soiled items were stored in the equipment locker with clean items. Action Staff re-instructed in practise
<u>PRINCESS GRILL</u>	
28 – (16)	Artichoke bottoms were tested at 52°F in the refrigeration unit. Cooked asparagus was tested at 52°F in the refrigeration unit. The artichokes came from a can and the asparagus was cooked in the A.M. The cooling process was not monitored. Action-Training of cooling procedures and monitoring of processes instituted.
<u>PRINCESS GRILL</u>	
29 – (21)	The carboard foil dispenser was difficult to clean. Action Foil removed from dispenser and Plastic Containers for foil have been ordered
<u>PRINCESS GRILL</u>	

30 – (27)	The carboard foil dispenser was soiled with grease. Action As above
<u>PRINCESS GRILL</u>	
31 – (21)	The sealant at the preparation counter-bulkhead juncture was damaged and loose. Action Sealant removed and reapplied
<u>CARONIA DISHWASH/GLASSWASH</u>	
32 – (37)	Heat and condensate was coming out of the new warewash unit. Action : Technician to attend and service unit.
<u>CARONIA PRODUCTION GALLEY</u>	
33 – (16)	The cured salmon and gravalax were made from fresh salmon. There was no evidence that the salmon was frozen to the time and temperature required for parasite destruction. Action Supplier contacted to provide documentation. Fish to be frozen on board for required time and at required temperature – documentation to verify same to be maintained.
<u>CARONIA PRODUCTION GALLEY</u>	
34 – (17)	There were no records or documentation of the freezing of salmon used for cured salmon and gravalax. Action As above
<u>CARONIA PRODUCTION GALLEY</u>	
35 – (19)	The salt was not labelled. Action Corrected and staff re-instructed
<u>DRY STORES-PASTRY/BAKERY</u>	
36 – (19)	The fly trap was mounted over sacks of dry goods. Action moved to bulkhead facing entrance door
<u>PASTRY/BAKERY</u>	
37 – (16)	Cheese danishes were tested at 69°F. There was no evidence that time was used as a control for this item. Action-Training of cooling procedures and monitoring of processes instituted.
<u>PASTRY/BAKERY</u>	
38 – (20)	The edges of the belt on the dough sheeter were frayed. Action Machine being replaced
<u>PASTRY/BAKERY</u>	
39 – (27)	The non-food contact surfaces of the slicer were slightly soiled. Action Cleaned and staff re-instructed
<u>PASTRY/BAKERY</u>	
40 – (33)	The deck tiles were severely damaged in this area. Action Ongoing maintenance
<u>CARONIA POT WASH</u>	

41 – (27)	The vegetable cutter was slightly soiled. Action Article cleaned and Staff re-instructed
<u>MAURETANIA GALLEY</u>	
42 – (21)	The grill drip pan housing was corroded in the grill near the toast station. Action- Pan to be replaced
<u>MAURETANIA GALLEY</u>	
43 – (25)	Two wet rags were stored in the cleaning locker. Action Rags removed and staff re-instructed
<u>MAURETANIA DISHWASH/GLASSWASH</u>	
44 – (22)	The final rinse arm was not spraying consistently at the inboard warewash unit. This unit was not in use. Action- This has been fixed
<u>CREW MESS</u>	
45 – (36)	The heat lamp bulbs extended beyond the metal sleeves of the unit. Action- Sleeves have been extended
<u>CREW MESS</u>	
46 – (32)	The handwash sink waste container was used to dispose of ice cream lids that were soiled with ice cream residue. This container did not have a lid. Action Staff re-instructed in use of handwash waste bin use
<u>PROVISIONS-FLOUR LOCKER</u>	
47 – (19)	A bag of rice was left open after use. Action Staff reinstructed in proper storage methods
<u>PROVISIONS-GENERAL</u>	
48 – (19)	In three locations scoops were stored on top of shipping boxes. Action As Above
<u>PROVISIONS-JUICE LOCKER</u>	
49 – (38)	A broom was stored on the deck. Action As Above
<u>PROVISIONS GENERAL</u>	
50 – (19)	The green slotted decking was used to walk on and to store foods. Action Deck is being replaced with durable plastic pallets